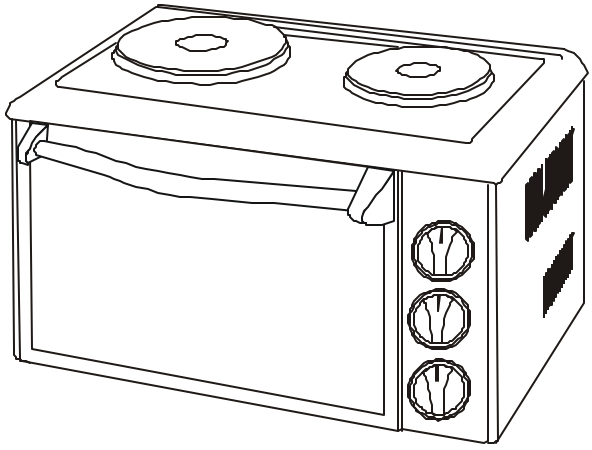
MINI KITCHEN
INSTRUCTION MANUAL
MANUAL DE INSTRUCCCIONES

Model Number/No. de Modelo: **TFL-11**



BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES AND OPERATING INSTRUCTIONS.

Avanti has a policy of continuous improvement on its products and reserves the right to change materials and specifications without notice.

La sección en español empieza en la página 16.

Avanti Products, A Division of The Mackle Co., Inc.
P.O. Box 520604 - Miami, Florida 33152
www.avantiproducts.com

REGISTRATION INFORMATION

Thank you for purchasing this fine Avanti product. Please fill out this card and return it within 100 days of purchase and receive these important benefits to the following address:

Avanti Products, A Division of The Mackle Co., Inc.
P.O. Box 520604 - Miami, Florida 33152 USA

✍ **Protect your product:**
We will keep the model number and date of purchase of your new Avanti product on file to help you refer to this information in the event of an insurance claim such as fire or theft.

✍ **Promote better products:**
We value your input. Your responses will help us develop products designed to best meet your future needs.

----------(detach here)----------

Avanti Registration Card

_____ Name

_____ Address

_____ City State Zip

_____ Area Code Phone Number

_____ Model # Serial #

_____ Date Purchased Store/Dealer Name

_____ Occupation

As Your Primary Residence, Do You:
☞Own ☞Rent

Did You Purchase An Additional Warranty:
☞Extended ☞None

Reason For Choosing This Avanti Product:
Please indicate the most important factors that influenced your decision to purchase this product.
☞Price
☞Product Features
☞Avanti Reputation
☞Product Quality
☞Salesperson Recommendation
☞Friend/Relative Recommendation
☞Warranty
☞Other_____

Your Age:
☞under 18 ☞18-25 ☞26-30
☞31-35 ☞36-50 ☞over 50

Marital Status:
☞Married ☞Single

Is This Product Used In The:
☞Home ☞Business

How Did You Learn About This Product:
☞Advertising
☞In Store Demo ☞Personal Demo
☞Other_____
Comments_____
_____
_____

HELP US HELP YOU ...

Read this guide carefully.

It is intended to help you operate and maintain your new mini kitchen properly.

Keep it handy to answer your questions.
If you don't understand something or you need more assistance, please call:

Avanti Customer Service
800-220-5570

Keep proof of original purchase date (such as your sales slip) with this guide to establish the warranty period.

Write down the model and serial numbers.

You'll find them on a label located on the back side of the unit.

Please write these numbers here:

_____
Date of Purchase

_____
Model Number

_____
Serial Number

Use these numbers in any correspondence or service calls concerning your mini kitchen.

If you received a damaged mini kitchen, immediately contact the dealer (or builder) that sold you the mini kitchen.

Save time and money. Before you call for service, check the Problem Solver Guide. It lists causes of minor operating problems that you can correct yourself.

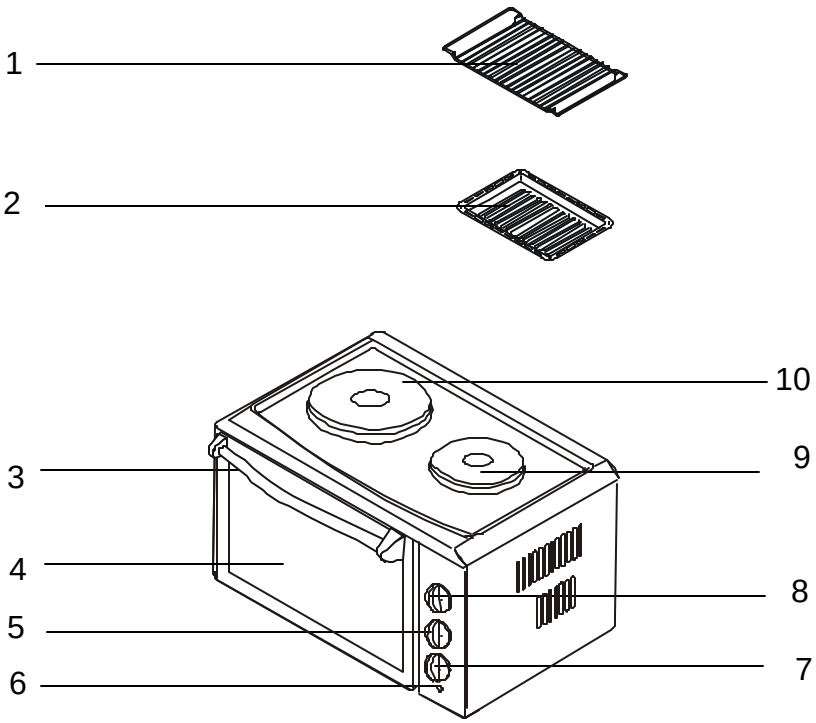
IF YOU NEED SERVICE

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are some steps to follow for further assistance.
FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details, including your telephone number, and send it to:

Customer Service
Avanti Products
10880 NW 30 Street
Miami, FL 33172 USA

PARTS AND FEATURES



1. OVEN WIRE RACK
2. DRIP/BAKING PAN
3. HANDLE
4. GLASS DOOR
5. FUNCTION KNOB
6. OPERATING INDICATOR LIGHT
7. DUAL BURNER KNOB
8. TEMPERATURE KNOB
9. 500W BURNER
10. 900W BURNER

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IMPORTANT SAFETY INSTRUCTIONS

WARNING	To reduce the risk of fire, electrical shock, or injury when using your appliance, follow these basic precautions:

When using electrical appliances, basic safety precautions should always be followed including the following:

READ ALL INSTRUCTIONS, PRODUCT LABELS AND WARNINGS BEFORE USING THE APPLIANCE.

- Do not touch hot surfaces. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Allow the unit to cool thoroughly before putting in or taking off parts. Always use the oven handles when moving the unit.
- When the unit is not in use and before cleaning, unplug the appliance from the wall outlet. Make sure the appliance is turned off before unplugging.
- To protect against risk of electrical shock, do not immerse the appliance in water or any other liquids.
- Don't leave children alone or unattended where the appliance is hot or in operation. This appliance is not designed to be used by children.
- Never use your appliance for heating the room. Your oven and cooktop are not designed to heat your kitchen. Top burners should not be operated without cookware.
- Do not operate this or any appliance with a frayed or damaged cord or plug, after the appliance malfunctions, is dropped or has been damaged in any manner.
- Do not use attachments not recommended by the manufacturer; they may cause fire, electric shock or personal injury.
- Do not use outdoors or for commercial purposes.
- Do not use this appliance for other than its intended use.
- Do not let the cord dangle over the edge of a tabletop, countertop or to touch hot surfaces.
- Do not place the appliance near a hot gas, electric burner or in a heated oven.
- Extreme caution should be used when using containers constructed of other than metal or glass.
- A fire may occur if the appliance is covered or touching flammable materials, including curtains, draperies, walls, etc., when in operation. Do not store any items on top of the appliance when in operation.
- Do not store any materials, other than manufacturer's recommended accessories, in this unit when not in use.
- Do not place any flammable materials in the appliance, such as paper, cardboard, plastic or any materials that may catch fire or melt.
- Never clean the appliance with flammable liquids. The fumes can create a fire hazard or explosion.
- Do not cover the appliance with metal foil. This will cause overheating of the appliance.
- Oversized foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electrical shock.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electrical shock.
- When broiling, use extreme caution when removing tray or disposing of hot grease.
- To turn this appliance off, return all controls to the "0" position.
- Cooked food can be very hot, especially pastry filling. Handle with care.
- Never pick up a flaming pan. Turns the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid.
- Do not use water on grease fires. Flaming grease outside a pan can be put out by covering it with baking soda, multipurpose dry chemical, or fire extinguisher. Flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using baking soda, multipurpose dry chemical, or fire extinguisher.

This Unit Is For Household Use Only

-Save these instructions-

INSTALLATION INSTRUCTIONS

✍ Before Using Your Mini Kitchen

- Remove the exterior and interior packing.
- Check to be sure you have all of the following parts:
  - Drip/Baking Pan
  - Oven Wire Rack
  - Instruction Manual
- Remove all the items inside your oven and clean the interior surface with lukewarm water using a soft cloth.
- Do not attempt to repair or replace any part of your oven unless it is specially recommended in this manual.
- This mini kitchen requires 1400W and should be the only appliance operating on the circuit.

NOTICE

Before you use this oven for the first time: The heating elements have a protective coating, which must be burned off before use. To do this, open the oven door and set the temperature to 250°C / 480°F. Leave the appliance switched on for approximately 15 minutes. It is important to ensure adequate ventilation during period.
The dual burners also have a protective coating, which must be burned off before use. To do this, set the burner selector to the maximum setting 5 minutes. It is important to ensure adequate ventilation during period. Switch off the burners and allow cooling completely.

✍ Installation of Your Mini Kitchen

Select a location for the mini kitchen. The location should be in an open area on a flat counter where the plug will reach an outlet.

- When positioning the mini kitchen, it should be set on a flat, steady surface.
- Do not block air vents. If they are blocked during operation, the oven may overheat and eventually cause the mini kitchen failure.
- Keep the mini kitchen away from hot air, steam or splashing liquids when choosing a place to locate it, otherwise, the unit's operation may be adversely affected, causing it to break down.
- Direct sunlight may affect the acrylic coating and heat sources may increase electrical consumption.
- Plug the appliance into an exclusive properly installed wall outlet. Any questions concerning power should be directed toward a certified electrician or an authorized Avanti Products service center.
- Do not place anything on the top of the broiler oven and automatic toaster.
- Keep the appliance at least 5 inches away from rear wall to ensure the proper ventilation.

✍ Electrical Connection

Warning

Improper use of the grounded plug can result in the risk of electrical shock. If the power cord is damaged, have it replaced by an authorized Avanti Products service center.

This unit should be properly grounded for your safety. The power cord of this unit is equipped with a three-prong plug which mates with standard three prong wall outlets to minimize the possibility of electrical shock.

Do not under any circumstances cut or remove the third ground prong from the power cord supplied.

Use of extension cords is not recommended.

This unit requires a standard 115/120 Volts A.C. ~/60Hz electrical outlet with three-prong ground.

The cord should be secured behind the mini kitchen and not left exposed or dangling to prevent accidental injury.

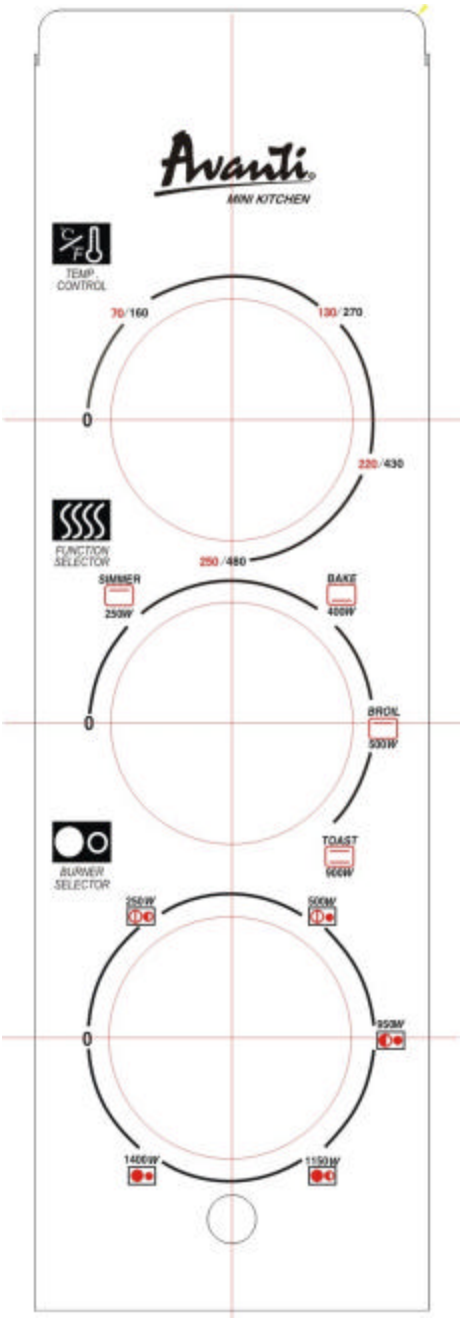
Do not pinch, knot, or bend the power cord in any manner.

To protect against electrical shock, do not immerse cord, plug, or appliance itself in water or other liquid.

Never unplug the appliance by pulling the power cord. Always grip the plug firmly and pull straight out from the receptacle.

OPERATING YOUR MINI KITCHEN

✍ Control Panel



TEMPERATURE CONTROL FOR OVEN

Turn the knob clockwise to select the desired temperature up to 250°C/480°F. To switch off the heating elements of oven turn the temperature control to the "0" setting position. But the light inside oven will remain ON until the oven is switched off.

FUNCTION SELECTOR FOR OVEN

There are four functions – SIMMER, BAKE, BROIL AND TOAST.

To switch off the oven turn the function selector to the "0" setting position.

BURNER SELECTOR

There are five types of dual burner combinations for your choice – 250W, 500W, 950W, 1150W and 1400W.

To switch off the dual burners turn the burner selector to the "0" setting position.

REMARK: If the burner selector is set in the position , or , the oven cannot work.

OPERATING INDICATOR LIGHT

The indicator will come ON when the dual burners or oven functions are in use. It will stay ON when your appliance is in use.

✍ Using Your Oven

Preheating The Oven

Turn the temperature control knob to the desired temperature.

Turn the function selector knob to desired position and allow 10~20 minutes for the oven to preheat.

To Use The SIMMER Function

The SIMMER function is for slow cooking and to keep food warm after heating.

Turn the function selector knob to the SIMMER position, then turn the temperature control knob to the desired oven temperature. The upper heater element will work with half power and cycle ON and OFF to maintain the selected temperature.

Arrange food on the wire rack or in the drip/baking pan.

When SIMMER is completed, open door fully and remove food carefully.

When defrosting do not preheat oven. Turn Temperature Control to 250ºF. Allow 15-20 minutes per side for meats or fish to defrost. Always cook food promptly after thawing.

To Use The BAKE Function

Turn the function selector knob to the BAKE position, then turn the temperature control knob to the desired oven temperature. The bottom heater elements will cycle ON and OFF to maintain the selected temperature.

Arrange food on the wire rack or in the drip/baking pan.

When BAKING is completed, open door fully and remove food carefully.

To Use The BROIL Function

Arrange food on broiler pan.

Place broiler pan on oven rack.

Close the door to the first notch, leaving approximately a 1-inch gap at the top. This will insure adequate airflow during broiling.

Turn the function selector to the BROIL setting, then turn the temperature control knob to the desired oven temperature. Only the top heater element will operate with full power. For best results the oven should be preheated 20 minutes before adding the food to be broiled.

Turn food over about halfway through the broiling time.

When BROILING is completed, open door fully and remove food carefully.

To Use the TOAST Function

Place the oven rack in the upper position.

No preheat period is required before toasting.

Place the bread to be toasted directly on the rack in the center of the oven, close the door.

Turn the function selector to the TOAST setting, then turn the temperature control knob to the desired oven temperature. Both the top and bottom elements will operate when TOAST function is used.

When toasting is completed, open door fully and remove food carefully.

Different types of bread require different temperature. Lighter breads and waffles require a lower temperature setting. Darker breads, muffins, and English muffins require a higher temperature setting.

✍ **Using Your Range Top**

- Place your cooking pan on the desired burner.
- Turn the burner selector to the desired position. Then range top will operate.

- There are five different types of dual burner combinations for your choice.

Note: *Do not use pans with a diameter less than that of burner. It is advisable to use pans, which have flat bottom of good thickness. The burners should not be used without a pot or pan on them. If any liquid spillage occurs it is recommended that the burners are wiped with a cloth.*

REMARK: Please be noted that if the burner selector is set in the position **,** **or** **, the oven cannot work.**

CARE AND MAINTENANCE

Cleaning Your Mini Kitchen

- Before cleaning your Toaster/Oven, unplug it and allow it to cool.
- Remove the wire rack and drip/baking tray.
- Use a damp cloth to wash the inside with warm water and a mild detergent. Do not Immerse in Water! Abrasive cleaners, scrubbing brushes and chemical cleaners may damage the continuous clean coating on this unit.
- Wash the wire rack and drip/baking tray with a mild detergent solution.
- The glass oven door should be cleaned regularly with a non-abrasive liquid cleaner.
- Rinse with a damp cloth and then a dry one.
- The outside of the mini kitchen should be cleaned with mild detergent and warm water.
- Occasionally wiping the surface of the burners with a trace of clean cooking oil will help to maintain their appearance.

Storing Your Mini Kitchen

Allow the appliance to cool completely before storing. If storing the mini kitchen for long periods of time make certain that the mini kitchen is clean and free of food particles. Store the mini kitchen in a dry location such as on a table or countertop or in a cupboard shelf. Other than the recommended cleaning, no further user maintenance should be necessary.

PROBLEMS WITH YOUR APPLIANCE?

You can solve many common appliance problems easily, saving you the cost of a possible service call. Try the suggestions below to see if you can solve the problem before calling the servicer.

TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE
Appliance does not operate.	Not plugged in. The circuit breaker tripped or a blown fuse. Be sure that the function and temperature selectors are set.
Only one heating element is heating up.	Function setting selection determines which heating element will operate. When toasting, make sure the oven is not set to BROIL setting.
Heating elements do not stay ON	Heating elements will cycle ON and OFF to maintain proper heat.
Overcooked/undercooked Foods	Incorrect temperature setting. You may have to adjust the temperature to desired position.
Burnt Smell	Food build-up inside mini kitchen, on heating elements or in drip/baking tray. Refer to "Cleaning Your Mini Kitchen"
Oven don't operate	Please be noted that if the burner selector is set in the position , or , the oven can't work.

SERVICE FOR YOUR APPLIANCE

We are proud of our customer service organization and the network of professional service technicians that provide service on your Avanti appliances. With the purchase of your Avanti appliance, you can be confident that if you ever need additional information or assistance, the Avanti Products Customer Service team will be here for you. Just call us toll-free.

AVANTI PRODUCTS CUSTOMER SERVICES

Product Information 800-323-5029	Whatever your questions are about our products, help is available.
Part Orders 800-220-5570	You may order parts and accessories that will be delivered directly to your home by personal check, money order, Master Card, or Visa.
In-Home Repair Service 800-220-5570	An Avanti Products authorized service center will provide expert repair service, scheduled at a time that is convenient for you. Our trained servicers know your appliance inside and out.

YOUR AVANTI WARRANTY

LENGTH OF WARRANTY	WE WILL PAY FOR
FULL ONE YEAR WARRANTY FROM DATE OF PURCHASE ON ALL PARTS EXCEPT GLASS PARTS	REPLACEMENT PARTS AND REPAIR LABOR TO CORRECT DEFECTS IN MATERIALS OR WORKMANSHIP. SERVICE MUST BE PROVIDED BY AN AUTHORIZED SERVICE COMPANY.
FULL 30-DAY WARRANTY FROM DATE OF PURCHASE ON GLASS PARTS AND FINISH OF PORCELAIN ENAMEL, PAINTED OR BRIGHT METAL FINISHED PARTS	REPLACEMENT PARTS AND REPAIR LABOR TO CORRECT DEFECTS IN MATERIAL OR WORKMANSHIP. SERVICE MUST BE PROVIDED BY AN AUTHORIZED SERVICE COMPANY.

CARRY IN SERVICE ONLY.

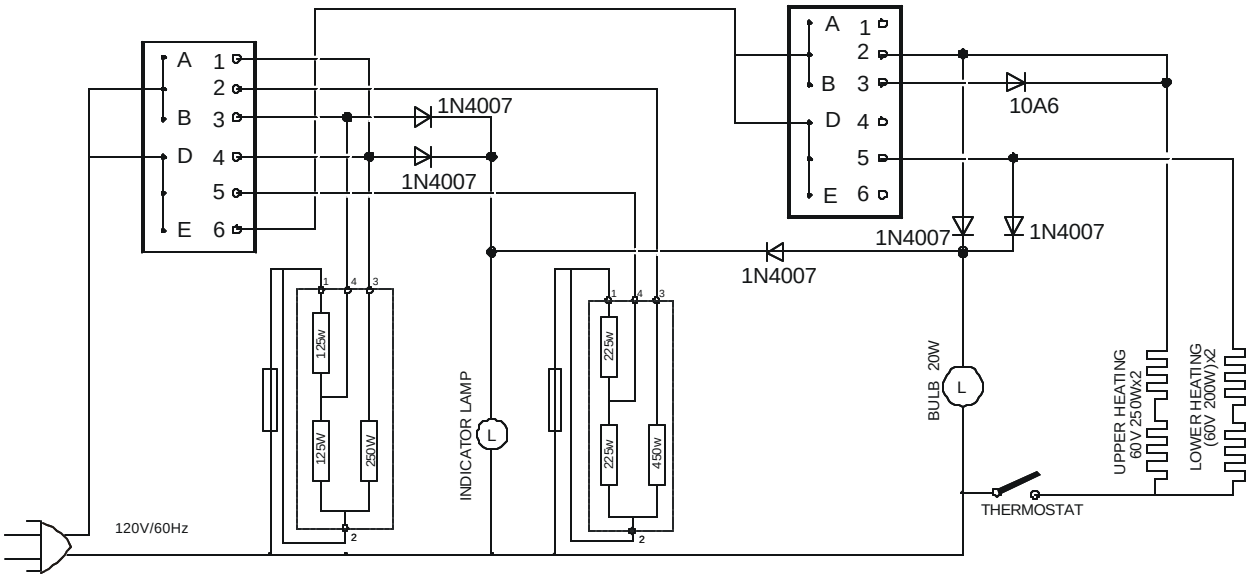
CUSTOMER WILL BE RESPONSIBLE FOR ALL TRANSPORTATION CHARGES TO AND FROM THE AUTHORIZED SERVICE COMPANY, ALSO MAKE SURE TO SEND A COPY OF PROOF OF PURCHASE WHEN SENDING THE UNIT FOR SERVICE REPAIRS.

AVANTI PRODUCTS SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states Do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

This warranty is not valid outside the Continental United States.

WIRING DIAGRAM



INSTRUCCIONES EN ESPAÑOL

PRECAUCIONES IMPORTANTES	PARA REDUCIR EL RIESGO DE INCENDIO, DESCARGA ELECTRICA, O DAÑO CUANDO ESTE USANDO SU HORNO SIGA ESTAS INDICACIONES.

CUANDO USE APARATOS ELECTRICOS, SIEMPRE DEBEN TOMARSE ALGUNAS PRECAUCIONES BASICAS DE SEGURIDAD, INCLUYENDO LAS SIGUIENTES:

- **Lea todas las instrucciones, las etiquetas en el producto y las advertencias, antes de usar el horno tostador**.
- No toque las superficies calientes. Siempre use guantes cuando maneje materiales calientes y permita que las partes metálicas se enfríen antes de limpiar. Permita que la unidad se enfríe completamente antes de poner o quitar partes. Siempre use las asas del horno cuando mueva la unidad.
- Desconecte el horno tostador de la toma de corriente cuando la unidad no esté en uso y antes de limpiarla. Nota: Verifique que el horno tostador esté apagado antes de desconectarlo.
- Para protegerse contra una descarga eléctrica, no sumerja el aparato en agua o en otros líquidos.
- Supervisión continua es necesaria cuando este o cualquier otro aparato sea usado cerca de niños. Este aparato no debe ser usado por niños.
- No opere este ni ningún otro aparato con un cordón dañado o quemado o después de que el aparato ha funcionado inadecuadamente o ha sido dañado en cualquier forma.
- No utilice accesorios o aditamentos no recomendados por el fabricante, ya que pueden causar incendios, descargas eléctricas o lesiones personales.
- No se use en exteriores o con propósitos comerciales.
- No use este aparato más que para lo que ha sido diseñado.
- No permita que el cordón cuelgue sobre la orilla de la mesa o del mostrador o toque superficies calientes.
- No lo coloque sobre o cerca de quemadores de estufas de gas o eléctricas, tampoco dentro de un horno caliente.
- Tenga extremo cuidado cuando use contenedores de vidrio o metal.
- Puede ocurrir un incendio si el horno tostador está en operación y en contacto o cubierto con materiales inflamables, incluyendo cortinas, tapicería, paredes, etc. No coloque ningún objeto sobre el aparato cuando esté en operación.
- Cuando esta unidad no esté en operación, no almacene ningún material que no sea un accesorio recomendado por el fabricante.
- No coloque dentro del horno ningún material inflamable como papel, cartón, plástico o cualquier material que se pueda incendiar o derretir.
- No cubra la bandeja para migajas o ninguna parte del horno con papel aluminio o metálico. Esto puede causar el sobrecalentamiento del aparato.
- Los alimentos grandes o utensilios metálicos no deben ser introducidos en el horno tostador ya que pueden causar incendios o descargas eléctricas.
- No limpie con esponjas o fibras metálicas. Se pueden desprender piezas de la esponja o fibra y tocar partes eléctricas creando el riesgo de descargas eléctricas.
- Cuando prepare alimentos, tenga cuidado extremo al remover la bandeja o al desechar la grasa caliente.
- Para apagar este aparato, coloque todos los controles en la posición "0".

-Esta Unidad Es Sólo Para Uso Doméstico-

Para reducir el riesgos de descarga eléctrica, este equipo posee una instalación polarizada, lo cual requiere que la persona que instale esta unidad la conecte apropiadamente a tierra sin invertir la posición de los cables.

PREPARANDO SU HORNO TOSTADOR

Si usted está usando su horno tostador por primera vez, por favor asegúrese de:
Quitar todas las etiquetas de la superficie de su tostador.
Abra la puerta del tostador y saque los documentos impresos y papeles del interior del horno tostador.
Limpie la rejilla, charola y bandeja con agua caliente y una pequeña cantidad de detergente líquido para lavar platos, utilice una esponja suave y no abrasiva. No sumerja el horno tostador en el agua.

Seque completamente la unidad antes de utilizarla.

Seleccione un lugar para colocar el horno tostador. El lugar debe ser una área abierta sobre un mostrador con superficie plana donde el enchufe tenga alcance a una toma de corriente.

Enchufe el cable en un tomacorriente de 120 voltios/60Hz.

CALENTAMIENTO PREVIO DEL HORNO

Coloque la parrilla en la posición deseada antes de calentar el horno tostador.
Gire la perilla de control de temperatura y colóquela en la temperatura deseada.
Gire la perilla selectora en la función deseada.

PARA USAR LA FUNCION DE CALENTAMIENTO

Nota: La función de calentamiento es para calentar o mantener los alimentos calientes después de calentarlos.
Seleccione la posición deseada de la parrilla.
Gire la perilla de control de temperatura y colóquela en la temperatura deseada.
Gire la perilla selectora de función en la posición de calentamiento o “WARM”. Los elementos calentadores se encenderán y apagarán alternadamente para mantener la temperatura.
Coloque los alimentos sobre la rejilla metálica o dentro de la charola para hornear.
Cuando se haya completado el calentamiento, abra la puerta completamente y saque los alimentos cuidadosamente.

PARA USAR LA FUNCION DE ASADO

Seleccione la posición deseada de la parrilla.
Cierra la puerta colocándola en la primera marca, dejando abierto aproximadamente un espacio de una pulgada en la parte superior. Esto asegurará que el aire fluya de manera adecuada durante el proceso de asado.
Gire la perilla de control de temperatura y colòquela en el nivel de temperatura más alto.
Gire la perilla selectora de función en la posición de asar o “BROIL”. Solamente el elemento calentador de la parte superior estará en funcionamiento.
Coloque la parrilla para asar, encima de la bandeja para hornear. Luego coloque los alimentos. Sobre la parrilla para asar.
Es recomendable siempre voltear los aumentos a la mitad de el ciclo de cocción.
Cuando se haya completado la cocción, abra la puerta completamente y saque los alimentos cuidadosamente.

PARA USAR LA FUNCION DE HORNEADO

Seleccione la posición deseada de la parrilla (consulte la sección de colocación de la parrilla).
Gire la perilla de control de temperatura al nivel deseado.
Gire la perilla selectora de función en la posición de hornear o “BAKE”. Ambos elementos calentadores, el superior y el inferior estarán en funcionamiento.

Coloque los alimentos en la parrilla metálica o dentro de la bandeja para hornear.
Cuando se haya completado el horneado, abra la puerta completamente y saque los alimentos cuidadosamente. Cuando esté descongelando alimentos, no caliente el horno previamente. Gire el control de temperatura y colóquelo en 250ºF.
Permita que cada lado de las carnes o pescados se descongele de 15 a 20 minutos. Siempre cocine los

alimentos inmediatamente después de descongelar.

PARA USAR LA FUNCION DE TOSTAR

NOTA – No es necesario un período de calentamiento previo antes de tostar.
NOTA - Diferentes tipos de pan requieren de diferentes niveles de tostado. Los panes más ligeros y wafles requieren tostado más ligero. Los panes más oscuros, panqués y muffins o panecillos ingleses requieren un tostado más oscuro.
Seleccione la posición deseada de la parrilla.
Gire la perilla de control de temperatura al nivel de temperatura mercada “TOAST”.
Gire la perilla selectora de función en la posición de tostar o “TOAST”. Ambos elementos calentadores superior y el inferior estarán en funcionamiento.
Coloque los alimentos en la parrilla metálica.
Cuando se haya completado el tostado, abra la puerta completamente y saque los alimentos cuidadosamente.
NOTA – Los elementos calentadores superiores se encenderán y apagarán alternadamente para mantener la temperatura.

LIMPIEZA DE SU HORNO TOSTADOR

Antes de limpiar su Horno Tostador, desconéctelo y permita que se enfríe. Limpie con un paño suave y húmedo. No lo sumerja en agua! Asegúrese de usar solamente jabón suave y agua. Los limpiadores abrasivos, cepillos y limpiadores químicos pueden dañar el acabado de esta unidad. Vacíe la bandeja para migas frecuentemente para evitar la acumulación de residuos.

ALMACENANDO O GUARDANDO SU HORNO TOSTADOR

Deje que el aparato se enfríe completamente antes de almacenarlo. Si va a almacenar el horno tostador por períodos prolongados, asegúrese de que no contenga partículas o residuos de alimentos. Almacene el horno tostador en un lugar seco como encima de una mesa, mostrador, o sobre una repisa. Enrolle el cordón elétrico alrededor del soporte para almacenar el cordón. No es necesario otro tipo de mantenimiento que no sea la limpieza recomendada en este manual.

PROBLEMA	SOLUCION
Cocción excesiva o insuficiente de los alimentos.	Temperatura o tiempo incorrectos. ? Usted debe asegurarse que el botón de temperatura esté posicionado a la temperatura deseada. ? Debido a que su horno tostador es más pequeño que los hornos regulares este se calentará más pronto y generalmente cocinará en períodos de tiempo más cortos.
Olor a quemado.	Acumulación de residuos de alimentos en el interior del horno, en los elementos calentadores o en la parrilla para migas. ? Consulte la Sección “Limpieza de Su Horno Tostador”
El horno no inicia su operación Solamente un elemento calentador se calienta. El elemento calentador no se mantiene encendido.	La unidad está desconectada. ? Enchufe el horno tostador en una toma de corriente eléctrica 120 V/60Hz . ? Coloque la perilla de la temperatura en la posición deseada. Ambas deben de girarse para poner en funcionamiento el horno tostador. La selección de la función determina cual elemento calentador operará. ? Cuando tueste alimentos, asegúrese de que el horno no se encuentre en la función de asado. Los elementos calentadores se encenderán y se apagarán para mantener la temperatura adecuada. ? Asegúrese de que la función seleccionada es la función que desea utilizar.

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